RYAN ESPINOSA DUCENTES

Address : Al Shami Orange Bldg. Satwa, Dubai, UAE

☎ Mobile No: +971 54 590 9388



SKILLS

- Driving (Philippine License)
- Time management skills
- Attention to details
- Fast learner
- Eager to learn new things
- Dedicated, hardworking and trustworthy
- Work with minimal supervision

OBJECTIVE

To join an organization that offers a constructive to workplace to improve my customer service skills and abilities.

WORK EXPERIENCE

Mechanical Engineering Technician Sep 2022 to Present ANM Marine Consultant and Technical Services
Al Rigga, Dubai, UAE

EDUCATIONAL BACKGROUND

Secondary School

Burauen Comprehensive National
High School

Burauen, Tacloban Leyte, Philippines 1997 – 2001

Duties and Responsibilities

Duties and Responsibilities

- Replacement of Oring in Hydraulic Cylinder leakage
- Fixing of crane, hosting, tubes and etc.
- Checking all the hosting leakages
- Installation of wire rope in the crane
- Installation of piston in Hydraulic Cylinder
- Always follow the Safety Work Loading (SWL)

Primary School
Arado Elementary School

Burauen, Tacloban Leyte, Philippines 1991 – 2007 Cook Jul 2019 – Aug 2022 COMMON GROUNDS RESTAURANT - EATX Mall of Emirates, Dubai, UAE

- Prepare orders by assembling burgers, and frying potatoes
- Operate cooking and grilling equipment and ensure it runs properly
- Monitor cooking and grilling times
- Ensure that prepared food meets quality standards
- Stock and restock workstations as and when necessary
- Ensure that orders are delivered to a timely manner
- Oversee food rotation and inventory work

PERSONAL INFORMATION

Nationality

Filipino

Date of Birth

12 Dec 1984

Place of Birth

Burauen, Tacloban Leyte, Philippines

Gender

Male

Height

5'2" (1.57 m)

Religion

Roman Catholic

Languages

English, Tagalog

Passport No:

P6907601A

Passport Expiry

23 Apr 2028

CONTACT PERSON INCASE OF EMERGENCY

MICHAEL DUCENTES

Room 301 Hotline Bldg. Al Satwa, Dubai, UAE +971 54 409 8766

Cook

Jumeirah Beach, Dubai, UAE

YAM YAM RESTAURANT

Duties and Responsibilities

Ensure that proper preparation procedures have been completed

Sep 2017 - Sep 2018

- Prepare the cooking areas for shift
- Maintain the highest level of food quality
- Maintain a clean, safe and well-organized kitchen
- Follow all health and safety regulations
- Follow all restaurant regulations
- Control and limit waste
- Maintain all kitchen equipment, utensils clean and organized
- Follow proper rotation procedures (FIFO)

DECLARATION

I hereby certify that the above information is true and correct to the best of my knowledge and ability.

RYAN ESPINOSA DUCENTES

Applicant